

*Cited Reference 1*


*Re: Japanese Patent Application 2004-500596*

**HARD SUGARCOATED PRODUCT AND METHOD FOR PRODUCING THE SAME**

**Publication number:** JP2002017266 (A)

**Also published as:**

**Publication date:** 2002-01-22

 JP4153145 (B2)

**Inventor(s):** KOSEKI HIROAKI; SATOMI MEGUMI

**Applicant(s):** TOWA CHEMICAL IND

**Classification:**

**- international:** A23G3/50; A23G3/00; A23G4/00; A61K9/36; A61K47/26;  
A61K47/36; A23G3/34; A23G3/00; A23G4/00; A61K9/30;  
A61K47/26; A61K47/36; (IPC1-7): A23G3/00; A23G3/30;  
A61K9/36; A61K47/26; A61K47/36

**- European:**

**Application number:** JP20000207233 20000707

**Priority number(s):** JP20000207233 20000707

**Abstract of JP 2002017266 (A)**

**PROBLEM TO BE SOLVED:** To obtain a hard sugarcoated product having a sugarcoated layer with maltitol as the main component and unconventionally high hardness and crunchiness. **SOLUTION:** This product is obtained by including >=10.0 but <25.0 wt.% of a branched dextrin and/or its reduced product, and >=75.0 but <90.0 wt.% of maltitol as the amount of solids in the sugarcoated layer.

Data supplied from the esp@cenet database — Worldwide